

## LITTLE PLATES

<b>MEZZA PLATE</b> GFR		<b>BAKED FETA</b> GFR	
SPANISH HUMMUS, FALAFEL, NAAN, PAPPADUMS, TOMATO CUCUMBER SALAD & OLIVES	16	FETA, GREEN & BLACK OLIVES, FRESH THYME, BASIL, CHERRY TOMATOES, OLIVE OIL, LOCAL HONEY. SERVED WITH CRUSTY BREAD	15
<b>ISLAND MUSSELS</b> GFR		<b>FRENCH ONION SOUP</b>	
STEAMED IN WHITE WINE, GARLIC, LEMON & THYME	14	SAVORY SPANISH ONIONS SIMMERED IN BEEF BROTH. TOPPED WITH CROSTINI & CHEESE	14
<b>SEAFOOD CHOWDER</b> GF		<b>ASIAN BBQ PORK RIBS</b>	
CREAMY POTATO CHOWDER BRIMMING WITH A VARIETY OF SEAFOOD & SERVED WITH A BISCUIT CUP	10	HALF RACK OF TENDER RIBS BRUSHED WITH AN ASIAN BBQ SAUCE. SERVED WITH A SIDE OF SEASAME GINGER SLAW	14
BOWL	16		
<b>SALVADOR DALI NACHOS</b> GF <b>ADD CHICKEN</b> 4.5			
TOPPED WITH SPICY CHORIZO SAUSAGE, BLACK OLIVES, SWEET PEPPERS, JALAPENOS, TOMATOES, RED ONIONS, MOZZARELLA, CHEDDAR & MONTEREY JACK. DRIZZLED WITH ENCHILADA SAUCE & SERVED WITH SALSA & SOUR CREAM			20
<b>CHARCUTERIE BOARD</b>			
VARIETY OF MEATS, CHEESES & BREADS. SERVED WITH TOMATO JAM, PICKLED VEGETABLES & OLIVES			35

## FLATBREADS GFR

<b>GREEK VEGGIE</b>			
PESTO, SPINACH, PICKLED ARTICHOKE, RED PEPPERS, TOMATOES, RED ONIONS, FETA & WHITE CHEDDAR			18
<b>BBQ CHICKEN</b>			
CHIPOTLE BBQ SAUCE TOPPED WITH BACON, WHITE CHEDDAR, SAUTEED RED ONIONS & HERBS			17
<b>BEEF TACO</b>			
SPICED BEEF WITH ONIONS, BANANA PEPPERS, CHEESE BLEND & TOPPED WITH CREAMY TACO SAUCE & CRUSHED TORTILLA CHIPS			20

## BIG PLATES

<b>SMOKED SALMON BAGEL</b>	
SMOKED ATLANTIC SALMON, DILL CREAM CHEESE, RED ONION & CAPER EGG SALAD, LETTUCE & TOMATO	18
<b>FISH TACO</b>	
HADDOCK, PINEAPPLE SALSA, TACO SAUCE & CHEESE BLEND. SERVED WITH GARDEN SALAD	16
<b>CHICKEN MAC &amp; CHEESE</b>	
PANCETTA, ROASTED RED PEPPERS & MUSHROOMS. SERVED WITH GARLIC BREAD	16
<b>CRAB &amp; ARTICHOKE DIP</b>	
TOPPED WITH 3 CHEESES & BAKED. SERVED WITH BAGUETTE & NAAN	16

<b>THAI CURRY VEGETABLES</b>	
TOSSED WITH RICE NOODLES IN A VEGAN COCONUT CURRY SAUCE	18

<b>BUTTER CHICKEN</b> GFR	
A TRADITIONAL CURRY SAUCE. SERVED WITH BASMATI RICE, PAPPADUMS, NAAN & VEG	20

<b>BURGER</b> GFR	
7 OZ PURE BEEF, LETTUCE, TOMATO, ONION, BACON, WHITE CHEDDAR, TOMATO JAM & CHIPOTLE-GREEN PICKLE MAYO. SERVED WITH YOUR CHOICE OF GARDEN SALAD OR PATATAS BRAVAS	17

<b>CHICKEN PARMESAN PANINI</b> GFR	
CHICKEN & ITALIAN HAM WITH TOMATO SAUCE & PARMESAN CHEESE IN A WARM PANINI SANDWICH. SERVED WITH GARDEN SALAD	17

<b>STEAK SANDWICH</b>	
6 OZ SIRLOIN STEAK TOPPED WITH MUSHROOMS, ONIONS & PEPPERCORN SAUCE. SERVED WITH BAKED POTATO & VEG	24

## SALADS - ADD CHICKEN 4.5

<b>APPLE GOAT CHEESE</b> GF	
SPICED WALNUTS, ARUGULA, SPRING GREENS, GALA APPLES, GOAT CHEESE, MAPLE VINAIGRETTE	
STARTER	10
ENTRÉE	16

<b>CAESAR</b> GFR	
CRISPY BACON & CROUTONS	
STARTER	9
ENTRÉE	14

<b>GARDEN</b> GF	
MIXED GREENS & GARDEN VEGETABLES TOSSED IN A HONEY-SAGE VINAIGRETTE	
STARTER	8
ENTRÉE	12

GF - Gluten Free  
 GFR - Gluten Free on Request (\$2)

<b>WHITE WINE</b>	5 oz	Btl	<b>RED WINE</b>	5 oz	Btl
KLEINE ZALZE CHARDONNAY	8	36	KLEINE ZALZE CABERNET SAUVIGNON	8	36
MEZZACORONA PINOT GRIGIO	9	40	MCGUIGAN 'THE PLAN' SHIRAZ	9	40
VILLA MARIA SAUVIGNON BLANC	10	55	TRUMETER MALBEC	9	40

### **SPIRITS 1 OZ**

BOMBAY SAPPHIRE GIN	5.75	CLUB RYE WHISKEY	5.75
BLUE LOBSTER VODKA	5.75	BULLEIT BOURBON	8.00
CAPTAIN MORGAN RUM WHITE OR DARK	5.75	BALLANTINE'S SCOTCH	7.75
CAPTAIN MORGAN SPICED	6.25	JAMESON'S IRISH WHISKEY	6.25
CROWN ROYAL	6.25	BOWMORE 12 YEAR SCOTCH	11.25

### **COCKTAILS 1.5 OZ**

DARK N' STORMY	- DARK RUM, GINGER BEER & BITTERS	10.00
CAESAR	- THE CLASSICE, MADE WITH BLUE LOBSTER VODKA	10.00
MANHATTAN	- CANADIAN CLUB, SWEET VERMOUTH & BITTERS	10.00
BARTENDER'S SPECIAL	- ASK YOUR SERVER ABOUT TODAY'S SIGNATURE COCKTAIL	10.00

### **DRAUGHT BEER**

COPPER BOTTOM	- BROADSIDE APA, RABBLERouser RED, CENTENNIAL STOCK BLONDE	16 oz	8.00
LONE OAK	- FIXED LINK PILSNER OR YANKEE GALE APA	16 oz	8.00

### **BEER & COOLERS**

LONE OAK	- HOLLYWOOD IPA	473 ml can	9.00
PEI BREWING CO.	- BLUEBERRY ALE OR 1772	473 ml can	9.00
COLLIDING TIDES	- GIN OR VODKA	473 ml can	8.00
CIDER		473 ml can	10.00
REWIND		355 ml can	7.00
GUINNESS		473 ml can	9.00
GLUTENBERG GLUTEN-FREE		473 ml can	9.00
COORS LIGHT		341 ml btl	5.75
MOOSEHEAD LIGHT		341 ml btl	5.75
ALPINE		341 ml btl	5.75
UPSTREET COMMONS / WHITE NOISE		473 ml btl	9.00

### **NON - ALCOHOLIC**

CANNED POP PEPSI, DIET PEPSI, 7UP, GINGER ALE, SODA WATER, TONIC WATER	2.50
BUDWEISER ZERO NON-ALCOHOLIC BEER	6.30
UPSTREET LIBRA NON-ALCOHOLIC BEER (0.4%)	7.50
PERRIER	5.00
DRIP COFFEE OR TEA	3.00
CAPPUCCINO	3.50
FRENCH VANILLA COFFEE	4.00
LATTE	4.00
HOT CHOCOLATE OR MOCCA WITH WHIPPED CREAM	4.50